FilmL.A., Inc.
6255 W Sunset Blvd, 12th Floor
Hollywood, CA 90028
t: (213)977-8600 - f: (213)977-8601
www.filmla.com

Summary Information

Permit No: S00095810-A **Type of Permit:** STILL **Release Date:** 07/24/2015

Production Company INK AND ORANGES

Insured Company Name INK AND ORANGES

Contact Phone No. 1 818-409-8982
Contact Phone No. 2
Fax
Address 2423 E. GLENOAKS BLVD
GLENDALE, California 91206

Production Title 15-10

Type of Production Still Photo

Producer Will Taylor

Director tbd tbd

1st AD tbd tbd

Production Manager tbd tbd

FilmL.A. Coordinator Michael Gonzalez

Location Manager Steve Buhai
Primary Phone Mobile - 323-744-1446
Secondary Phone

Location Assistant tbd tbd
Primary Phone Mobile - 555-555-5555
Secondary Phone

Fees

Notification Charge	$310.00
CITY OF VERNON PRIVATE PROPERTY USE FEE	$450.00
CITY OF VERNON STREET USE FEE	$650.00
CITY OF VERNON POSTING AND REMOVAL SERVICE FEE	$220.00

Total Permit Fee $1,630.00

Number of Locations 3

NOT A PERMIT

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Summary Information — Location

Location 1 of 3

Permit Number S00095810-A
Production Company INK AND ORANGES
Insured Company INK AND ORANGES
Production Title 15-10

Location Manager Steve Buhai
Primary Phone Mobile - 323-744-1446
Secondary Phone

Location Address 2601 Soto St, Vernon, CA, 90058

Location Name JOE K'S RESTAURANT

Location Type Diner

Film Dates 7/26/2015 - 7/26/2015 10:00 - 20:00 1 day

Open or Closed to the Public Closed

Generic Conditions
All vehicles must be parked on private property
Must comply with attached conditions
Must Maintain 5' Clearance on Sidewalks/Walkways
Must maintain local/emergency access
No cast or crew parking on area streets
No interference with merchant activity.
No interference with vehicular or pedestrian traffic

Please see attached documents
15-10 City of Vernon Health Inspection Forms.pdf
CityofVernon_PoliceRates_12-02-23.pdf

Equipment on Location

Type	Quantity
Cube Trucks	2
Generator	1
Motor Homes	1
Picture vehicles	2
Vans	2

Personnel on Location

Type	Quantity
Cast	3
Crew	12
Vernon Police Officer	2

Filming Activities Equipment on property; Exterior models against scenery; Wetdown; Picture car & models against scenery; All on private property ; Shooting in parking lot; Camera in boom lift; Putt putt generator;

Jurisdiction **Political:** Los Angeles County - Supervisor District 5 **Police:** Vernon Police Depatment **Fire:** Vernon Fire Department

Thomas Guide **Page:** 674 **Grid:** J2

Approvals

VERNON BUILDING/COMMUNITY SERVICES	Kevin Wilson
VERNON FIRE DEPARTMENT	Bill Wilson
VERNON HEALTH DEPARTMENT	Lyndon Ong Yiu
VERNON POLICE DEPARTMENT	Alexy Escobedo

Coordinator Note Rider A releases 3 locations

Coordinator Note No charge rider.

Parking

Base Camp
Location Type : Filming Location

Crew Parking
Location Type : Filming Location

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Summary Information — Location

Permit Number S00095810-A
Production Company INK AND ORANGES
Insured Company INK AND ORANGES
Production Title 15-10

Location Manager Steve Buhai
Primary Phone Mobile - 323-744-1446
Secondary Phone

Location Address 37th St, Alameda St - Ross St, Vernon, CA 90058

Location Type Street

Film Dates 7/25/2015 - 7/25/2015 06:00 - 19:00 1 day

Open or Closed to the Public Open

Generic Conditions
Must comply with attached conditions
Must Maintain 5' Clearance on Sidewalks/Walkways
Must maintain local/emergency access
No cast or crew parking on area streets
No interference with merchant activity.
No interference with vehicular or pedestrian traffic
No steps from trailers, trucks or motorhomes may be facing road
Number of uniformed officers listed on the permit is a minimum requirement. Permittee remains responsible for deploying a sufficient number of uniformed officers to provide traffic and crowd control to ensure the safety of the film crew and the public.
Traffic control must be done in accordance w/MUTCD
Traffic Officers Required
Uniformed officers shall have a copy of the film permit in their possession and are required to confirm that all traffic control signage devices are in place.

Please see attached documents
15-10 City of Vernon Health Inspection Forms.pdf
CityofVernon_PoliceRates_12-02-23.pdf

Equipment on Location

Type	Quantity
Cube Trucks	2
Generator	1
Motor Homes	1
Picture vehicles	2
Vans	2

Personnel on Location

Type	Quantity
Cast	3
Crew	12
Vernon Police Officer	2

Filming Activities Exterior models against scenery; Intermittent traffic control - 2 minutes standard; Wetdown; Picture vehicles & models against scenery; Models, props, camera & lighting equipment in street & on sidewalk; Shooting down & across street; Camera in boom lift; Production will travel from 37th St location to 38th. One location at a time;

Jurisdiction **Political:** City of Vernon **Police:** Vernon Police Depatment **Fire:** Vernon Fire Department

Thomas Guide **Page:** 674 **Grid:** G3

Approvals

VERNON BUILDING/COMMUNITY SERVICES	Kevin Wilson
VERNON FIRE DEPARTMENT	Bill Wilson
VERNON HEALTH DEPARTMENT	Lyndon Ong Yiu
VERNON POLICE DEPARTMENT	Alexy Escobedo

Coordinator Note Rider A releases 3 locations

Parking **Base Camp** **Crew Parking**

NOT A PERMIT

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Summary Information — Location

Location 2 of 3

Permit Number	S00095810-A	**Location Manager**	Steve Buhai
Production Company	INK AND ORANGES	Primary Phone	Mobile - 323-744-1446
Insured Company	INK AND ORANGES	Secondary Phone	
Production Title	15-10		

	Location Type : Filming Location	Location Type : Filming Location
Posting "No Parking" signs	B/S 37TH ST, ALAMEDA ST - ROSS ST	
Approximate Footage	County Parking	**Log Number**
Date(s)	7/25/2015 to 7/25/2015	**Time(s)** 06:00 to 19:00

NOT A PERMIT

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Hollywood, CA 90028
t: (213)977-8600 - f: (213)977-8601
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Summary Information — Location

Permit Number S00095810-A
Production Company INK AND ORANGES
Insured Company INK AND ORANGES
Production Title 15-10

Location Manager Steve Buhai
Primary Phone Mobile - 323-744-1446
Secondary Phone

Location Address E. 38th St, Irving St - Santa Fe Ave, Vernon, CA 90058

Location Type Street

Film Dates 7/25/2015 - 7/25/2015 12:00 - 20:00 1 day

Open or Closed to the Public Open

Generic Conditions
All vehicles must be parked on private property
Must comply with attached conditions
Must Maintain 5' Clearance on Sidewalks/Walkways
Must maintain local/emergency access
No cast or crew parking on area streets
No interference with merchant activity.
No interference with vehicular or pedestrian traffic

Please see attached documents
15-10 City of Vernon Health Inspection Forms.pdf
CityofVernon_PoliceRates_12-02-23.pdf

Equipment on Location

Type	Quantity
Cube Trucks	2
Generator	1
Motor Homes	1
Picture vehicles	2
Vans	2

Personnel on Location

Type	Quantity
Cast	3
Crew	12
Vernon Police Officer	2

Filming Activities Exterior models against scenery; Intermittent traffic control - 2 minutes standard; Wetdown; Picture car & models against scenery; Models, props, camera & lighting equipment in street and on sidewalk; Shooting down & across street; Putt putt generator; Camera in boom lift;

Jurisdiction **Political:** City of Vernon **Police:** Vernon Police Depatment **Fire:** Vernon Fire Department

Thomas Guide **Page:** 674 **Grid:** H3

Approvals

VERNON BUILDING/COMMUNITY SERVICES	Kevin Wilson
VERNON FIRE DEPARTMENT	Bill Wilson
VERNON HEALTH DEPARTMENT	Lyndon Ong Yiu
VERNON POLICE DEPARTMENT	Alexy Escobedo

Coordinator Note Rider A releases 3 locations

Parking
Base Camp
Location Type : Filming Location

Crew Parking
Location Type : Filming Location

Posting "No Parking" signs B/S E 38TH ST, IRVING ST - SANTA FE AVE

Approximate Footage County Parking **Log Number**

Date(s) 7/25/2015 to 7/25/2015 **Time(s)** 12:00 to 20:00

NOT A PERMIT

"Item A"

CITY OF VERNON HEALTH DEPARTMENT-Checklist (please answer all questions)

Note: *SHADED AREAS FOR OFFICIAL USE ONLY!*

Minimum Restroom/Toilet Facilities: ☐ **Approved** ☐ **Not Approved**

Number of Males Working: 14 Number of Females Working: 1

# of Men's Toilets available: 2 # of Women's Toilets available: 1

# of Men's Lavatory sinks available: 2 # of Women's Lavatory sinks available: 1

Hazardous Materials/Hazardous Waste Permit ☐ **Approved** ☐ **Not Approved**

Will hazardous materials be used on set? ☐ Yes ☒ No
(Flammable Liquids, Compressed Gases, etc.; in excess of 5 gallons/20cubic feet)

Do you have a hazardous materials permit? ☐ Yes ☒ No

If yes, with which County/City: _____

Permit Expiration Date: _____

Food and Catering Permits ☐ **Approved** ☐ **Not Approved**

Name of Food/Catering Service: TO GO ORDER FROM LOCAL VERNON RESTAURANT

Contact name: _____

Address: _____

Telephone: _____

Does Service have any current Health Permits? ☐ Yes ☐ No

If yes, with which County/City? _____

Permit Expiration Date: _____

Last Inspection Date: _____

Food Handler's Training/Certification: ☐ Yes ☐ No

Craft Services/Contact: _____

NOT A PERMIT

"Item B"

City of Vernon Health Department - INFORMATION SHEET

Minimum Toilet Requirements: Restrooms shall have wall mounted dispensers with toilet paper, soap and towels. Flushing toilets and running water are required!

-Separate restrooms for men and women

-1 toilet and 1 lavatory for first 10 employees of each sex

-Add 1 lavatory for every 10 additional employees of each sex

-Add 1 toilet for the next 15 employees of each sex

-Add 1 toilet for every 25 additional employees of each sex

If facility **does not** have adequate restrooms available, portable trailers with flushing toilets and running water shall be provided.

Hazardous Materials/Wastes Permitting: The use of hazardous materials and/or generation of hazardous wastes, greater than five liquid gallons, may require a permit. Documentation of proper use and removal of materials/wastes used on the set may exempt the permitting requirement. No staining or residual materials shall be left on-site upon completion of filming permit and closure of hazardous materials permit.

Food and Catering Service: All Food/Catering vehicles must have a current permit to operate. A Los Angeles County health permit may be honored as long as it is current, and the vehicle has been inspected within the last 90 days. Submit a copy of the public health permit, documentation of food handler certification, and a copy of the last inspection conducted. If no inspections have been conducted within the last 90 days, one must be scheduled!

- **Special Note**: "Craft" services do not require a Food/Catering permit if they only offer individual pre-packaged food items in original containers (e.g. chips, candy, soda, nuts, donuts, gum, etc.) and coffee. No food assembly (sandwiches) is permitted! No storage or distribution of potentially hazardous foods (meats, fish, poultry, or dairy products) is permitted without a Food/Catering permit.

- Food/Catering Services shall follow common methods necessary to protect foods from possible contamination (maintain proper food temperatures, keep prepared food items covered, use sneeze guards, etc.) while preparing, storing, and serving foods.

NOT A PERMIT

Permit #S00095810-A

FOOD OFFICIAL INSPECTION REPORT

CITY OF VERNON HEALTH AND ENVIRONMENTAL CONTROL DEPARTMENT
4305 S. SANTA FE AVE. VERNON, CA 90058
Tel (323) 583-8811 FAX: (323) 588-4320

Date:		Compliance Date:	
DBA			
ADDRESS			
CONTACT		TEL.	
PRGM ELEMENT		SERVICE	
FA NUMBER		TIME IN	TIME OUT

STATUS CODES (**I** = In Compliance, **O**=Out of Compliance, **N/O**=Not Observed **N/A** = Not Applicable) **COS** = Corrected on-site
. **MIN** = Minor Violation **MAJ** = Major Violation (***See reverse side for Code sections and general requirements that correspond to each violation listed below)***

Major violations pose a threat to public health and must be corrected immediately. **Non-compliance** may warrant closure of the food facility.

RISK FACTORS AND INTERVENTIONS

Employee Health & Hygiene / Demonstration of Knowledge	STATUS	MAJ	MIN
1. Demonstrate acceptable food safety knowledge			
2. Provide a certified food handler for the facility			
Name: Date:			
3. Employees preparing food shall be certified food handlers			
4. Exclude workers with communicable disease from prep area			
5. Assure employee hand washing at appropriate times			
6. Discontinue eating / smoking in the food preparation area			
7. Provide adequate hand washing facilities and supplies			
8. Provide hair restraints to all food preparation workers			
9. Wear gloves (prep of ready to eat foods;employees with cuts,sores)			
10. Provide written SSOP(Sanitation Standard Operating Procedures)			
SEWAGE / LIQUID WASTE DISPOSAL	STATUS	MAJ	MIN
11. Repair, replace or renovate non-functional sewage system And/or components / plumbing			
12. Discontinue illicit discharge into the storm drain system			
13. Discontinue discharging sewage / wastewater onto the ground surface or floor			
14. Properly clean and sanitize contaminated areas or equipment			
TIME AND TEMPERATURE RELATIONSHIPS	STATUS	MAJ	MIN
15. Maintain potentially hazardous **hot foods** at or above 135°F			
16. Maintain potentially hazardous **cold foods** at or below 41°F			
17. Properly reheat food to approved temperatures			
18. Properly cool food to approved temperatures			
19. Properly thaw PHF using approved procedures			
20. Repair or replace as necessary non-functioning equipment			
PROTECTION FROM CONTAMINATION	STATUS	MAJ	MIN
21. Discontinue re-service of returned food			
22. Discontinue storing food items outside the facility			
23. Discontinue adulteration / cross contamination of food			
24. Properly clean and sanitize food contact surfaces / equipment			
25. Properly clean and sanitize tableware / multi-use utensils			
26. Properly wash fruits and vegetables before use			
27. Chlorine (Cl) Quat. Ammonia (QAC) Iodine Heat - _____ ppm / °F			
FOOD FROM APPROVED SOURCES	STATUS	MAJ	MIN
28. Discontinue the sale/use of food from UNAPPROVED sources			
29. Comply with shellstock / Gulf oyster regulations			
CONFORMANCE WITH PROCEDURES / ADVISORIES	STATUS	MAJ	MIN
30. Comply with SSOP(Sanitation Standard Operating Procedures)			
31. Comply with the HACCP, SSOP and/or variance conditions			
32. Provide a customer advisory for the service of raw or undercooked food			
VERMIN	STATUS	MAJ	MIN
33. Eliminate rodent infestation			
34. Eliminate cockroach infestation			
35. Eliminate insect infestation			
WATER / HOT WATER	STATUS	MAJ	MIN
36. Provide hot / cold running water to: Hand wash: Utensil Wash: Facility:			

APPROVED FOOD HANDLING / STORAGE PRACTICES

FOOD STORAGE	MIN
36. Provide covers to all food / food containers in storage	
37. Store all food items 6" above the floor	
38. Provide approved food storage containers	
39. Discontinue storing food in unapproved areas / structures	
40. Provide monitoring thermometers to food storage areas	
41. Prevent contamination of food items in storage	
42. Discontinue storage or personal items in food storage areas	
FACILITIES	MIN
43. Clean and maintain the floors, walls and ceiling	
44. Repair / replace / renovate damaged floor/ wall / ceiling	
45. Clean and maintain food compartments and shelves	
46. Provide access around storage racks for vermin control	
47. Provide adequate lighting to the facility and food prep. areas	
48. Clean and maintain trash collection containers/areas	
49. Remove rust on refrigeration unit shelves	
50. Provide an approved backflow protection device	
51. Clean and maintain cooking equipment surfaces	
52. Clean and maintain the hood surfaces and components	
53. Repair or replace cooking equipment and ventilation system	
54. Provide a min. 1" air gap between drain lines & the floor sink	
55. Properly seal all openings to prevent vermin entry / harborage	
56. Provide self-closing devices to the doors (restroom / facility)	
57. Provide light shatter shield or shatterproof light fixtures	
EQUIPMENT / UTENSILS / LINENS	MIN
58. Provide ANSI approved food related equipment	
59. Repair or replace damaged / deteriorated equipment	
60. Repair / replace deteriorated cutting boards	
61. Provide monitoring thermometers to cold & hot holding units	
62. Properly store wiping cloths in sanitizing solution	
63. Provide sanitizer test strips for the facility	
SIGN REQUIREMENTS / PERMITS	
64. Obtain a public health operating permit /plan approval	
65. Properly post the required signs (DBA/CPR/restroom/other)	
66. Submit plans for review / approval (equipment / facility)	
67. OTHER VIOLATIONS / NOTES	

_____ Pursuant to California Health and Safety Code Sections 114405, 114409, ( ) your permit is hereby suspended and ( ) you are directed to discontinue operation of this facility at once. You have the right to appeal this closure within 15 days by writing to:

Lewis Pozzebon, Director / Health Officer
City of Vernon Health and Environmental Control
4305 S. Santa Fe Ave. Vernon, CA 90058 (323) 583-8811

Received By	Title:	Signature		
Issued By		Telephone	(323) 583- 8811 Ext. _____	Page 1 of

NOT A PERMIT

Vernon Police Officers' Benefit Association

4305 S. Santa Fe Avenue, Vernon, CA 90058

Police Security Service Rates

August 28, 2008

Per City Resolution #7141, the following is a rate structure for all productions that require Police Officers for security when filming in the City of Vernon. A minimum of two officers shall be assigned to each filming location for a minimum of an eight-hour shift. The City Administrator or designee will determine if additional officers will be needed for security services at the time the filming permit application is submitted.

$65.00 per hour (straight time) first 8 hours
$97.50 per hour (time and a half) after 8 hours
$130.00 per hour (double time) after 12 hours

A minimum of 12-hour notice is required for any cancellation. If filming is cancelled with less then a 12-hour notice, the officers assigned will be compensated for 4 hours at $65.00 per hour rate.

The Police Officers will be on duty at the filming start time and will conclude when the filming is completed. The assigned Police Officers shall get paid through lunches and/or dinners.

If you have any questions, please contact the following individuals:

Officer Larry Gaytan (323) 587-5171
VPOBA President

Officer Celestino Chavez (323) 587-5171 ext. 135
VPOBA Treasurer

Or

The Watch Commander (323) 587-5171

Thank You,

Officer Larry Gaytan
VPOBA President

NOT A PERMIT

"Item A"

CITY OF VERNON HEALTH DEPARTMENT-Checklist (please answer all questions)

Note: *SHADED AREAS FOR OFFICIAL USE ONLY!*

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Number of Males Working: 14 Number of Females Working: 1

# of Men's Toilets available: 2 # of Women's Toilets available: 1

# of Men's Lavatory sinks available: 2 # of Women's Lavatory sinks available: 1

Hazardous Materials/Hazardous Waste Permit ☐ **Approved** ☐ **Not Approved**

Will hazardous materials be used on set? ☐ Yes ☒ No
(Flammable Liquids, Compressed Gases, etc.; in excess of 5 gallons/20cubic feet)

Do you have a hazardous materials permit? ☐ Yes ☒ No

If yes, with which County/City: _____

Permit Expiration Date: _____

Food and Catering Permits ☐ **Approved** ☐ **Not Approved**

Name of Food/Catering Service: TO GO ORDER FROM LOCAL VERNON RESTAURANT

Contact name: _____

Address: _____

Telephone: _____

Does Service have any current Health Permits? ☐ Yes ☐ No

If yes, with which County/City? _____

Permit Expiration Date: _____

Last Inspection Date: _____

Food Handler's Training/Certification: ☐ Yes ☐ No

Craft Services/Contact: _____

NOT A PERMIT

"Item B"

City of Vernon Health Department - INFORMATION SHEET

Minimum Toilet Requirements: Restrooms shall have wall mounted dispensers with toilet paper, soap and towels. Flushing toilets and running water are required!

-Separate restrooms for men and women

-1 toilet and 1 lavatory for first 10 employees of each sex

-Add 1 lavatory for every 10 additional employees of each sex

-Add 1 toilet for the next 15 employees of each sex

-Add 1 toilet for every 25 additional employees of each sex

If facility **does not** have adequate restrooms available, portable trailers with flushing toilets and running water shall be provided.

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NOT A PERMIT

Permit #S00095810-A

FOOD OFFICIAL INSPECTION REPORT

CITY OF VERNON HEALTH AND ENVIRONMENTAL CONTROL DEPARTMENT
4305 S. SANTA FE AVE. VERNON, CA 90058
Tel (323) 583-8811 FAX: (323) 588-4320

Date:		Compliance Date:	
DBA			
ADDRESS			
CONTACT		TEL.	
PRGM ELEMENT		SERVICE	
FA NUMBER		TIME IN	TIME OUT

STATUS CODES (**I** = In Compliance, **O**=Out of Compliance, **N/O**=Not Observed **N/A** = Not Applicable) **COS** = Corrected on-site
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Major violations pose a threat to public health and must be corrected immediately. **Non-compliance** may warrant closure of the food facility.

RISK FACTORS AND INTERVENTIONS

Employee Health & Hygiene / Demonstration of Knowledge	STATUS	MAJ	MIN
1. Demonstrate acceptable food safety knowledge			
2. Provide a certified food handler for the facility			
Name: Date:			
3. Employees preparing food shall be certified food handlers			
4. Exclude workers with communicable disease from prep area			
5. Assure employee hand washing at appropriate times			
6. Discontinue eating / smoking in the food preparation area			
7. Provide adequate hand washing facilities and supplies			
8. Provide hair restraints to all food preparation workers			
9. Wear gloves (prep of ready to eat foods;employees with cuts,sores)			
10. Provide written SSOP(Sanitation Standard Operating Procedures)			
SEWAGE / LIQUID WASTE DISPOSAL	STATUS	MAJ	MIN
11. Repair, replace or renovate non-functional sewage system And/or components / plumbing			
12. Discontinue illicit discharge into the storm drain system			
13. Discontinue discharging sewage / wastewater onto the ground surface or floor			
14. Properly clean and sanitize contaminated areas or equipment			
TIME AND TEMPERATURE RELATIONSHIPS	STATUS	MAJ	MIN
15. Maintain potentially hazardous **hot foods** at or above 135°F			
16. Maintain potentially hazardous **cold foods** at or below 41°F			
17. Properly reheat food to approved temperatures			
18. Properly cool food to approved temperatures			
19. Properly thaw PHF using approved procedures			
20. Repair or replace as necessary non-functioning equipment			
PROTECTION FROM CONTAMINATION	STATUS	MAJ	MIN
21. Discontinue re-service of returned food			
22. Discontinue storing food items outside the facility			
23. Discontinue adulteration / cross contamination of food			
24. Properly clean and sanitize food contact surfaces / equipment			
25. Properly clean and sanitize tableware / multi-use utensils			
26. Properly wash fruits and vegetables before use			
27. Chlorine (Cl) Quat. Ammonia (QAC) Iodine Heat - _____ ppm / °F			
FOOD FROM APPROVED SOURCES	STATUS	MAJ	MIN
28. Discontinue the sale/use of food from UNAPPROVED sources			
29. Comply with shellstock / Gulf oyster regulations			
CONFORMANCE WITH PROCEDURES / ADVISORIES	STATUS	MAJ	MIN
30. Comply with SSOP(Sanitation Standard Operating Procedures)			
31. Comply with the HACCP, SSOP and/or variance conditions			
32. Provide a customer advisory for the service of raw or undercooked food			
VERMIN	STATUS	MAJ	MIN
33. Eliminate rodent infestation			
34. Eliminate cockroach infestation			
35. Eliminate insect infestation			
WATER / HOT WATER	STATUS	MAJ	MIN
36. Provide hot / cold running water to: Hand wash: Utensil Wash: Facility:			

APPROVED FOOD HANDLING / STORAGE PRACTICES

FOOD STORAGE	MIN
36. Provide covers to all food / food containers in storage	
37. Store all food items 6" above the floor	
38. Provide approved food storage containers	
39. Discontinue storing food in unapproved areas / structures	
40. Provide monitoring thermometers to food storage areas	
41. Prevent contamination of food items in storage	
42. Discontinue storage or personal items in food storage areas	
FACILITIES	MIN
43. Clean and maintain the floors, walls and ceiling	
44. Repair / replace / renovate damaged floor/ wall / ceiling	
45. Clean and maintain food compartments and shelves	
46. Provide access around storage racks for vermin control	
47. Provide adequate lighting to the facility and food prep. areas	
48. Clean and maintain trash collection containers/areas	
49. Remove rust on refrigeration unit shelves	
50. Provide an approved backflow protection device	
51. Clean and maintain cooking equipment surfaces	
52. Clean and maintain the hood surfaces and components	
53. Repair or replace cooking equipment and ventilation system	
54. Provide a min. 1" air gap between drain lines & the floor sink	
55. Properly seal all openings to prevent vermin entry / harborage	
56. Provide self-closing devices to the doors (restroom / facility)	
57. Provide light shatter shield or shatterproof light fixtures	
EQUIPMENT / UTENSILS / LINENS	MIN
58. Provide ANSI approved food related equipment	
59. Repair or replace damaged / deteriorated equipment	
60. Repair / replace deteriorated cutting boards	
61. Provide monitoring thermometers to cold & hot holding units	
62. Properly store wiping cloths in sanitizing solution	
63. Provide sanitizer test strips for the facility	
SIGN REQUIREMENTS / PERMITS	
64. Obtain a public health operating permit /plan approval	
65. Properly post the required signs (DBA/CPR/restroom/other)	
66. Submit plans for review / approval (equipment / facility)	
67. OTHER VIOLATIONS / NOTES	

_____ Pursuant to California Health and Safety Code Sections 114405, 114409, ( ) your permit is hereby suspended and ( ) you are directed to discontinue operation of this facility at once. You have the right to appeal this closure within 15 days by writing to:

Lewis Pozzebon, Director / Health Officer
City of Vernon Health and Environmental Control
4305 S. Santa Fe Ave. Vernon, CA 90058 (323) 583-8811

Received By	Title:	Signature		
Issued By		Telephone	(323) 583- 8811 Ext. _____	Page 1 of

NOT A PERMIT

Vernon Police Officers' Benefit Association

4305 S. Santa Fe Avenue, Vernon, CA 90058

Police Security Service Rates

August 28, 2008

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Officer Larry Gaytan (323) 587-5171
VPOBA President

Officer Celestino Chavez (323) 587-5171 ext. 135
VPOBA Treasurer

Or

The Watch Commander (323) 587-5171

Thank You,

Officer Larry Gaytan
VPOBA President

NOT A PERMIT

"Item A"

CITY OF VERNON HEALTH DEPARTMENT-Checklist (please answer all questions)

Note: *SHADED AREAS FOR OFFICIAL USE ONLY!*

Minimum Restroom/Toilet Facilities: ☐ **Approved** ☐ **Not Approved**

Number of Males Working: 14 Number of Females Working: 1

# of Men's Toilets available: 2 # of Women's Toilets available: 1

# of Men's Lavatory sinks available: 2 # of Women's Lavatory sinks available: 1

Hazardous Materials/Hazardous Waste Permit ☐ **Approved** ☐ **Not Approved**

Will hazardous materials be used on set? ☐ Yes ☒ No
(Flammable Liquids, Compressed Gases, etc.; in excess of 5 gallons/20cubic feet)

Do you have a hazardous materials permit? ☐ Yes ☒ No

If yes, with which County/City: _____

Permit Expiration Date: _____

Food and Catering Permits ☐ **Approved** ☐ **Not Approved**

Name of Food/Catering Service: TO GO ORDER FROM LOCAL VERNON RESTAURANT

Contact name: _____

Address: _____

Telephone: _____

Does Service have any current Health Permits? ☐ Yes ☐ No

If yes, with which County/City? _____

Permit Expiration Date: _____

Last Inspection Date: _____

Food Handler's Training/Certification: ☐ Yes ☐ No

Craft Services/Contact: _____

NOT A PERMIT

"Item B"

City of Vernon Health Department - INFORMATION SHEET

Minimum Toilet Requirements: Restrooms shall have wall mounted dispensers with toilet paper, soap and towels. Flushing toilets and running water are required!

-Separate restrooms for men and women

-1 toilet and 1 lavatory for first 10 employees of each sex

-Add 1 lavatory for every 10 additional employees of each sex

-Add 1 toilet for the next 15 employees of each sex

-Add 1 toilet for every 25 additional employees of each sex

If facility **does not** have adequate restrooms available, portable trailers with flushing toilets and running water shall be provided.

Hazardous Materials/Wastes Permitting: The use of hazardous materials and/or generation of hazardous wastes, greater than five liquid gallons, may require a permit. Documentation of proper use and removal of materials/wastes used on the set may exempt the permitting requirement. No staining or residual materials shall be left on-site upon completion of filming permit and closure of hazardous materials permit.

Food and Catering Service: All Food/Catering vehicles must have a current permit to operate. A Los Angeles County health permit may be honored as long as it is current, and the vehicle has been inspected within the last 90 days. Submit a copy of the public health permit, documentation of food handler certification, and a copy of the last inspection conducted. If no inspections have been conducted within the last 90 days, one must be scheduled!

- **Special Note**: "Craft" services do not require a Food/Catering permit if they only offer individual pre-packaged food items in original containers (e.g. chips, candy, soda, nuts, donuts, gum, etc.) and coffee. No food assembly (sandwiches) is permitted! No storage or distribution of potentially hazardous foods (meats, fish, poultry, or dairy products) is permitted without a Food/Catering permit.

- Food/Catering Services shall follow common methods necessary to protect foods from possible contamination (maintain proper food temperatures, keep prepared food items covered, use sneeze guards, etc.) while preparing, storing, and serving foods.

NOT A PERMIT

Permit #S00095810-A

FOOD OFFICIAL INSPECTION REPORT

CITY OF VERNON HEALTH AND ENVIRONMENTAL CONTROL DEPARTMENT
4305 S. SANTA FE AVE. VERNON, CA 90058
Tel (323) 583-8811 FAX: (323) 588-4320

Date:		Compliance Date:	
DBA			
ADDRESS			
CONTACT		TEL.	
PRGM ELEMENT		SERVICE	
FA NUMBER		TIME IN	TIME OUT

STATUS CODES (**I** = In Compliance, **O**=Out of Compliance, **N/O**=Not Observed **N/A** = Not Applicable) **COS** = Corrected on-site
. **MIN** = Minor Violation **MAJ** = Major Violation (***See reverse side for Code sections and general requirements that correspond to each violation listed below)***

Major violations pose a threat to public health and must be corrected immediately. **Non-compliance** may warrant closure of the food facility.

RISK FACTORS AND INTERVENTIONS

Employee Health & Hygiene / Demonstration of Knowledge	STATUS	MAJ	MIN
1. Demonstrate acceptable food safety knowledge			
2. Provide a certified food handler for the facility			
Name: Date:			
3. Employees preparing food shall be certified food handlers			
4. Exclude workers with communicable disease from prep area			
5. Assure employee hand washing at appropriate times			
6. Discontinue eating / smoking in the food preparation area			
7. Provide adequate hand washing facilities and supplies			
8. Provide hair restraints to all food preparation workers			
9. Wear gloves (prep of ready to eat foods;employees with cuts,sores)			
10. Provide written SSOP(Sanitation Standard Operating Procedures)			
SEWAGE / LIQUID WASTE DISPOSAL	STATUS	MAJ	MIN
11. Repair, replace or renovate non-functional sewage system And/or components / plumbing			
12. Discontinue illicit discharge into the storm drain system			
13. Discontinue discharging sewage / wastewater onto the ground surface or floor			
14. Properly clean and sanitize contaminated areas or equipment			
TIME AND TEMPERATURE RELATIONSHIPS	STATUS	MAJ	MIN
15. Maintain potentially hazardous **hot foods** at or above 135°F			
16. Maintain potentially hazardous **cold foods** at or below 41°F			
17. Properly reheat food to approved temperatures			
18. Properly cool food to approved temperatures			
19. Properly thaw PHF using approved procedures			
20. Repair or replace as necessary non-functioning equipment			
PROTECTION FROM CONTAMINATION	STATUS	MAJ	MIN
21. Discontinue re-service of returned food			
22. Discontinue storing food items outside the facility			
23. Discontinue adulteration / cross contamination of food			
24. Properly clean and sanitize food contact surfaces / equipment			
25. Properly clean and sanitize tableware / multi-use utensils			
26. Properly wash fruits and vegetables before use			
27. Chlorine (Cl) Quat. Ammonia (QAC) Iodine Heat - _____ ppm / °F			
FOOD FROM APPROVED SOURCES	STATUS	MAJ	MIN
28. Discontinue the sale/use of food from UNAPPROVED sources			
29. Comply with shellstock / Gulf oyster regulations			
CONFORMANCE WITH PROCEDURES / ADVISORIES	STATUS	MAJ	MIN
30. Comply with SSOP(Sanitation Standard Operating Procedures)			
31. Comply with the HACCP, SSOP and/or variance conditions			
32. Provide a customer advisory for the service of raw or undercooked food			
VERMIN	STATUS	MAJ	MIN
33. Eliminate rodent infestation			
34. Eliminate cockroach infestation			
35. Eliminate insect infestation			
WATER / HOT WATER	STATUS	MAJ	MIN
36. Provide hot / cold running water to: Hand wash: Utensil Wash: Facility:			

APPROVED FOOD HANDLING / STORAGE PRACTICES

FOOD STORAGE	MIN
36. Provide covers to all food / food containers in storage	
37. Store all food items 6" above the floor	
38. Provide approved food storage containers	
39. Discontinue storing food in unapproved areas / structures	
40. Provide monitoring thermometers to food storage areas	
41. Prevent contamination of food items in storage	
42. Discontinue storage or personal items in food storage areas	
FACILITIES	MIN
43. Clean and maintain the floors, walls and ceiling	
44. Repair / replace / renovate damaged floor/ wall / ceiling	
45. Clean and maintain food compartments and shelves	
46. Provide access around storage racks for vermin control	
47. Provide adequate lighting to the facility and food prep. areas	
48. Clean and maintain trash collection containers/areas	
49. Remove rust on refrigeration unit shelves	
50. Provide an approved backflow protection device	
51. Clean and maintain cooking equipment surfaces	
52. Clean and maintain the hood surfaces and components	
53. Repair or replace cooking equipment and ventilation system	
54. Provide a min. 1" air gap between drain lines & the floor sink	
55. Properly seal all openings to prevent vermin entry / harborage	
56. Provide self-closing devices to the doors (restroom / facility)	
57. Provide light shatter shield or shatterproof light fixtures	
EQUIPMENT / UTENSILS / LINENS	MIN
58. Provide ANSI approved food related equipment	
59. Repair or replace damaged / deteriorated equipment	
60. Repair / replace deteriorated cutting boards	
61. Provide monitoring thermometers to cold & hot holding units	
62. Properly store wiping cloths in sanitizing solution	
63. Provide sanitizer test strips for the facility	
SIGN REQUIREMENTS / PERMITS	
64. Obtain a public health operating permit /plan approval	
65. Properly post the required signs (DBA/CPR/restroom/other)	
66. Submit plans for review / approval (equipment / facility)	
67. OTHER VIOLATIONS / NOTES	

_____ Pursuant to California Health and Safety Code Sections 114405, 114409, ( ) your permit is hereby suspended and ( ) you are directed to discontinue operation of this facility at once. You have the right to appeal this closure within 15 days by writing to:

Lewis Pozzebon, Director / Health Officer
City of Vernon Health and Environmental Control
4305 S. Santa Fe Ave. Vernon, CA 90058 (323) 583-8811

Received By	Title:	Signature		
Issued By		Telephone	(323) 583- 8811 Ext. _____	Page 1 of

NOT A PERMIT

Vernon Police Officers' Benefit Association

4305 S. Santa Fe Avenue, Vernon, CA 90058

Police Security Service Rates

August 28, 2008

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